



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

---

## Quinta do Noval Reserva

### 2016

---



Very powerful and structured, it is outstanding for its finesse, a delicate character typical of the Quinta do Noval style. It is derived from a strict selection of the best batches of the Quinta's various indigenous grape varieties. This wine is delicious when young and ages well in the cellar.

An authentic wine from the Douro Valley.

#### CHARACTERISTICS OF THE VINTAGE

2016 was a year of extremes: a warm winter with high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September.

By the end of August, the harvest looked extremely good, in excellent sanitary condition, but ripening began to slow down due to the very hot and dry conditions.

Fortunately 17 mm of much needed rain fell on 13th September, and maturation continued in ideal conditions from this point onwards.

#### TASTING NOTES

This wine presents a dark, dense and opaque color. The nose is enhanced by intense black and red fruits and wild spicy aromas. It reveals mineral hints, with well integrated barrel notes of dark chocolate. Very good tannins and finesse.

Carlos Agrellos, Technical Director

#### VINIFICATION

This wine is fermented in stainless steel vats for a period of 15 days, where it then undergoes malolactic fermentation.

#### MATURING

The wine is aged in wooden barrels for 10 months, with 35% in new French oak barrels.

#### SERVING TEMPERATURE

16°C-18°C